

## REQUIREMENTS OF KOSHER VEGETABLE AND FRUIT PRODUCTION (REVIEW)

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The rules of educational and upbringing of religions have opened up to human society a moral path to follow that has become dominant for particular communities of life. The guidance of the Torah, and thus the strict observance of religious laws, plays a very important role in the life of the Jews. Kosher (a word of Hebrew origin that is appropriate, suitable in the original translation) is a summary name for the food-related laws of the Jewish religion. Kosher is therefore the same age as Judaism, dating back about 3300 years. It is obligatory for all Jews! The rules for kosher food apply not only to the purity of vegetable crops, but also, of course, to products obtained from fruit production and viticulture and winemaking activities. It also regulates the consumption of foods containing meat, milk and eggs. Regarding vegetables and fruits, four main categories are distinguished when examining their insect infestation: pure, very rarely infested, rarely infested, most often infested. The purity of the kosher product is checked and supervised by the given rabbinate. Quality expectations are the same, but views may differ on the acceptance of certain food ingredients. By default, the Torah governs. Tests require so-called periodic rabbinical inspections for most foods of plant origin. The control is called an auditing!